TRADITION AND FAREWELL

This is my last President’s message as I am term limited off of the Board at the end of this calendar year. It has been an honor to serve as President.

The Club is old enough to have given rise to traditions. As a diner at the Club since early childhood, I wanted to reflect on these.

The Club was always the available “go to” place for an unplanned night out or meal on a weekend. For a houseguest or meal with a friend it was available 7 days a week. When I was a child my voluminous appetite was satiated by a large and thick slice of roast beef “au jus,” mashed potatoes and vegetables. My three siblings and I were truly excited by the sherbet (or is it “sorbet”?) which was a special treat. As I recall, orange was the flavor then.

One long term board member always reminds us that the Club was where her children learned table manners and other dining decorum.

As an undergraduate I was thrilled to see my professors dining there with their families. My father was active at the Wilmer Institute and both of my parents were on the part time faculty. It seemed to me that the entire East Baltimore medical faculty belonged to the Club and often would see my parent’s friends and colleagues at the Club.

Many of the special event dinners such as Mother’s Day, Thanksgiving and New Year’s Eve are attended every year by families for whom it has become a rite. Ditto for Christmas tree trimming, Breakfast with Santa, the Easter Bunny and other legacy events.

There is a long tradition of faculty and administration involvement. President Eisenhower famously hosted a table during lunch which was attended by deans, provosts and faculty. It was said to be the easiest way to find Dr. Eisenhower.

As immediate past president, I will attend board meetings and hence will still visit the main office by the corridor that bisects the Main Dining Room. So look up when dining and you may see me waving at you . . . from the corridor window—The Grandest Tradition of all.

Richard Scholz
President, Board of Governors, Johns Hopkins Club

PLANNING A HOLIDAY PARTY?

Book yours today at the Johns Hopkins Club! With a variety of rooms to choose from that can accommodate anywhere from 6 – 125 people and a great variety of food options, the Hopkins Club is the perfect place to hold your holiday get together. Call or email our dedicated catering team at 410-235-0188 or rebeccac@jhu.edu.

SATURDAY NIGHTS AT THE CLUB

Drop by the Tap Room on Saturday nights! Enjoy the casual atmosphere, sit at one of the high top tables or at the bar and celebrate all your Club has to offer! See you in the Tap Room!
Welcome New Members

Michael Bacon  Daniel Park
Marion J. Ball    Allan D. Pass
Meredith Bruckheim  Marc Della Pia
John Calnan         Ernest Pighini
Benjamin Dower      Christopher Poole
Anne K. Duggan     Anne S. Riepe
Allan C. Gelber     Rod Sande
Chris Hanessian    Santosh K. Sangana
Amy Kassouf         Jennifer Shores
Julane Kurtz       Julian T. Simmons
Jacob Lauinger     Harvey S. Singer
Jason J. Lee        William Spencer
Sixtus Lee           Connie Steube
Curtis Leister   Helen Tangiers
Ching Lin                  Michelle Trigg
Jennifer MacMillan  Jeffrey Wingerter
Robert Neff  Eunsung Yoo

MEET THE MEMBER—MICHAEL I. MILLER, PH.D.

Michael Miller is often seen at the Club with his wife Elizabeth (Humanities Institute at Homewood) and colleagues having a cocktail on a Friday night. In fact, he can be seen at the Club with faculty and students in Biomedical Engineering quite frequently. He likes the relaxing atmosphere and being able to sit and have a drink.

Dr. Miller received his master's and doctorate degrees in biomedical engineering from Johns Hopkins after graduating from The State University of New York at Stony Brook with his Bachelor of Engineering. In 1998 Dr. Miller was recruited to the Department of Biomedical Engineering at Johns Hopkins where he has held the Herschel and Ruth Seder Chair in Biomedical Engineering and is currently the Massey Professor and Director of Biomedical Engineering as well as the director of the Center for Imaging Science, Whiting School of Engineering.

Dr. Miller uses the Club for a variety of purposes. He enjoys bringing new students to the Club who have never had lunch here as they really enjoy being treated. “I love my students. They are my academic children.” “We always have faculty lunches to discuss strategy of our Center for Imaging Science and our departments.” Additionally he hosts faculty meetings and celebrations for Biomedical Engineering. He also likes to have retreats for Biomedical Engineering at the Club, enjoying the Lounge and dinner after the discussions.

Michael Miller enjoys going to the gym, skiing in New Hampshire where he has a home, writing papers, going out to dinner with Elizabeth and visiting his daughter who is away at college. The last fiction books he read were Lord of the Rings and Name of the Rose and the last non-fiction books he has read are the two classics by Goldstein and Cover Classical Mechanics and Information Theory, respectively.

BIRTHDAY NIGHTS

Wednesday, November 14, December 5, 2018, January 9, 2019 6:00 pm

Whether you are young or not so young, don't miss our grand birthday celebrations! We have reserved one special evening each month to host a Birthday Bash for members and their spouses. Bring your friends and family for fun! Your dining table will be festively decorated with balloons and party hats and each celebrant will receive a terrific Birthday gift and card. We'll have one special cake for all our guests of honor to enjoy with their parties. In addition to our regular menu, three scrumptious Birthday specials will be offered for just $21.00.

The celebrant will receive 50% off the price of their entrée or may select one of the Birthday specials with our compliments. All members of the celebrant's party will enjoy complimentary cake, party hats and favors. Reservations are required for Birthday groups and must be made by the Friday prior to the event. All members and their guests are welcomed to join the fun however Birthday discounts are limited to members and their spouses. The celebrant's birthday must fall within that month.

HOPKINS CLUB HONORS

On your next visit to the Club, stop by to see the portrait in the Club’s hallway featuring a prominent person of the Johns Hopkins Community. With this new program, we will rotate photos of these special folks!

Employees of the Month

July 2018—Antonio Garris
Congratulations Tony for winning the Employee of the Month for July. A multi-time Employee of the Month and former Employee of the Year, Tony is a shining star in the Dining Room. Tony has been with the Club for 10 years and is well-liked among his peers.

August/September 2018—Antoine Smith
Congratulations Antoine for winning the Employee of the Month for August/September. He is very popular with the members and seems to know everyone. Antoine is an example of gracious hospitality as a server. Great job Antoine!
TALKING TURKEY – GOBBLE, GOBBLE, GOBBLE

As the holiday season approaches, it is hard to picture a holiday feast without turkey. Simply, turkey is a staple food during certain times of the year.

The United States is the world’s largest producer of turkey meat. Around 250 million turkeys are raised for consumption each year. Some fast facts about turkey: Dark meat typically contains more vitamins and minerals than white turkey meat, also more fat and calories. Turkeys should be cooked until internally the temperature reaches 165°F. Pasture-raised turkeys typically have higher omega 3 content than factory farmed turkeys. Removing the skin of a turkey removes much of the fat content.

Turkey is rich in protein, low fat and it contains vitamins B6, B12, Niacin, Choline, Selenium and Zinc. Turkey also contains the amino acid Tryptophan, despite popular lore, it does not have a high enough amount to cause sleepiness. In fact, all meats contain Tryptophan. Eating turkey at holiday time should not make you any drowsier than a fat piece of pork rib chop on an ordinary evening.

Go for fresh, lean and pasture-raised turkey that has been humanely grown without antibiotics. Pasture-raised turkeys with access to vegetation also have higher omega 3 content than the factory farmed turkeys. Heritage turkeys are raised in small flocks, have access to outdoors and are allowed extra time for growth, thus providing more flavorful meat and are not injected with salt or preservatives.

Here is a recipe that nearly everyone can gobble up!

WILD BLUEBERRY TURKEY BURGERS— Healthy, juicy, sweet and savory

1 pound ground turkey
2 garlic cloves, minced fine
½ cup IQF (Individual Quick Freezing) wild blueberries thawed and drained
5 oz. cooked, chopped fine spinach
2 strips bacon, cooked crispy and chopped fine
Salt and fresh ground pepper to taste

Combine all ingredients, form into 4 patties and cook in a hot pan or on a grill until temperature reaches 165°F, flipping occasionally.

TAP ROOM NEWS

Casual attire and kids always welcomed!

The Tap Room is open Tuesday through Saturday nights, offering our regular Tap Room menu even on special Buffet nights. Drop by on Wednesday for our Fried Chicken Country Buffet for just $18.00. Thursday nights we offer Happy Hour with a special Wings Buffet in November and December for $12.00 with discounted Beer and Cocktails. Student members are welcome! It’s Oyster Night in November and December for $29.00, all you can enjoy! Live music too! January and February brings Crab Night to the Tap Room on Friday Nights.

Isn’t it Tap Room time?
November 2018

ODYSSEY LUNCH AND LECTURE
featuring Ori Z. Soltes, Ph.D. “GOD AND THE GOAL-POSTS: A Brief History of Sports and Religion, Politics, War, and Art”

Saturday, November 10, 2018  12:00 – 2:30 pm
Ori Z. Soltes, Ph.D. teaches at Georgetown University. He is the author of scores of books and articles on diverse topics, including Untangling the Web: A Thinking Person’s Guide to Why the Middle East is a Mess and Always Has Been. His latest book will be featured in this lecture.

The Lecture is preceded by a delicious Luncheon including Beverage and Dessert. Reservations required. Cost: $55.00. Luncheon from 12:00 – 1:00 pm, Lecture from 1:00 – 2:30 pm.

BIRTHDAY NIGHT
Wednesday, November 14, 2018  6:00 pm
Reservations are required for Birthday groups and must be made by Friday, November 9, 2018.

CLUB’S BOOK CIRCLE
CITIZENS OF LONDON By Lynne Olson
Thursday, November 15, 2018  6:30 pm

The acclaimed author of reveals the behind-the-scenes story of how the United States forged its war time alliance with Britain, told from the perspective of three key American players in London, Edward R. Murrow, the handsome, chain-smoking head of CBS News in Europe, Averell Harriman, the hard-driving millionaire who ran FDR’s Lend-Lease program in London, and John Gilbert Winant, the shy, idealistic U.S. Ambassador to Britain. Each man formed close ties with Winston Churchill—so much so that all became romantically involved with members of the prime minister’s family. Drawing from a variety of primary sources, Lynne Olson skillfully depicts the dramatic personal journeys of these men who, determined to save Britain from Hitler, helped convince a cautious Franklin Roosevelt and reluctant American public to back the British at a critical time. Deeply human, brilliantly researched, and beautifully written, Citizens of London is a new triumph from an author swiftly becoming one of the finest in her field.

The Dinner and discussion will begin at 6:30 pm however you are invited to join other members of the Book Circle for Cocktails beginning at 6:00 pm. Reservations required. Cost: $31.00 plus surcharge and sales tax. Cocktails not included.

LUNCHEON & LECTURE
Making Sense of the Mid-Terms featuring John A. Lawrence, author of “THE CLASS OF ’74: Congress after Watergate and the Roots of Partisanship”
Tuesday, November 20, 2018  12:30 pm
Co-hosted by Johns Hopkins University Press

Where is Congress headed after the contentious 2018 mid-term election? Can the post-Watergate “wave election” of 1974 help us understand today’s political climate? Join historian and author John Lawrence, the former chief-of-staff to House Speaker Nancy Pelosi, for a look at what history might tell us about the next Congress and the road to 2020.

Reservations required. Cost: $24.00 plus surcharge and sales tax. We will begin promptly at 12:30 pm with Lunch including Beverage and Dessert followed by the Lecture.

THANKSGIVING
Thursday, November 22, 2018  12:30 pm, 3:00 pm and 5:30 pm
Reservations are now being accepted for this truly American holiday! Enjoy the day and let us do the cooking. This is the only food service available on this day.

LOBSTER NIGHT
Wednesday, November 28, 2018  6:00 pm
Sink your teeth into a mouth-watering 1½ lb. Maine Lobster with all the trimmings!
Reservations required. Call one week in advance for cost. For those members not participating in this special event, Buffet Dinner service will be available in the Eisenhower Room.

December 2018

TRIM THE TREE PARTY
Saturday, December 1, 2018  2:00 pm
Join us for Egg Nog, light Hors d’oeuvre and caroling by the fire in the Library.
Reservations are not required and the cost is one ornament per attendee. A great family event for all ages!

ANNUAL MEETING
Sunday, December 2, 2018  4:00 pm
All members are encouraged to join the Johns Hopkins Club’s Board of Governors at the Annual Meeting. Meet the Board and hear from the various committees with updates on the Club’s current status and future direction.
Light Hors d’oeuvre and Egg Nog will follow.
BIRTHDAY NIGHT  
Wednesday, December 5, 2018  6:00 pm  
Reservations are required for Birthday groups and must be made by Friday, November 30, 2018.

BREAKFAST WITH SANTA  
Saturday, December 8, 2018  10:00 am  
Santa Claus is coming to town and bringing the Mrs.! He’s making a special trip from the North Pole to visit the Club. We will have two Buffets with all your favorites; one for grown-ups, and an easy to reach kid sized buffet for boys and girls. All kids will have a chance to visit with Jolly Old Saint Nick and have a picture taken with him.

CHRISTMAS FAMILY NIGHT  
Thursday, December 13, 2018  6:00 pm  
Santa visits the Club creating a magical night of fun for the whole family. After Rudolph and the other reindeer guide his sleigh full of toys to the Club, Santa and Mrs. Claus will descend the staircase to the delight of the children. Mrs. Claus will read “Twas the Night Before Christmas” then Santa will distribute gifts to all the boys and girls.

CHRISTMAS BRUNCH  
Sunday, December 16, 2018  11:00 am, 1:30, and 4:00 pm  
It’s a cheery Holiday Buffet Brunch with live music and caroling too! Santa’s Elves will be busy preparing your favorites for each of the three seating times; 11:00 am, 1:30 and 4:00 pm. You are welcome to gather in the Lounge before Brunch for light Hors d’oeuvre and drinks and to enjoy the Club’s tree and decorations however you will be invited to Brunch promptly at your reserved time.

CHRISTMAS EVE  
Monday, December 24, 2018  5:30 and 8:00 pm  
’Twas the night before Christmas and our festive Christmas Eve menu will be offered at 2 seating times; 5:30 and 8:00 pm. You’ll feel the excitement in the warmth of the Club’s holiday glow and classic decorations while you celebrate the season with us.

LUNCH & LECTURE  
featuring David A. Taylor, author of “CORK WARS: Intrigue and Industry in World War II”  
Tuesday, December 18, 2018  12:30 pm  
Co-Hosted by Johns Hopkins University Press  
A massive explosion in Baltimore harbor. Nazi agents and secret plots. Unprecedented efforts by scientists, engineers, entrepreneurs, and government officials to secure access to a vital but surprising strategic resource: cork. Join JHU’s David Taylor to hear a fascinating story with an international cast of characters and an irresistible local angle.

EMPLOYEE HOLIDAY PARTY  
Thursday, December 27, 2018  
CLUB CLOSED FOR DINNER

NEW YEAR’S DAY BRUNCH  
Tuesday, January 1, 2019  11:30 am and 2:00 pm  
Happy New Year! Make a resolution you can keep and come to our 2019 New Year’s Day Brunch with friends, family and fellow Club members. We’ll have an extravagant buffet along with Champagne at our two seating times; 11:30 am and 2:00 pm.

Reservations required. Cost: $35.00 Adults, $20.00 Children ages 4 – 12 plus surcharge and sales tax. Children 3 and under, no charge. This will be the only food service available on this day.
November 2018

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RESERVATION POLICY: Reservations for special events will be taken once the event has been announced in the newsletter. Advance reservations for events not yet advertised will not be accepted. To make reservations for special events, please call the main office at 410-235-3435 during business hours. It is helpful when placing your reservation to inform us of any special needs. Advance notice of a guest in a wheelchair or a request for a high chair is appreciated.

DRESS CODE: After 5:00 pm Tuesday through Saturday and all day Sunday, our dress code is business casual for both men and women in the Lounge, Main Dining Room and Banquet Rooms. While jackets are encouraged, men are not required to wear a jacket and tie. Tee shirts, shorts, flip flops and other extremely casual attire will not be permitted. The Tap Room is the only area the dress code does not apply.

CANCELLATION POLICIES
PRIVATE ROOMS—We ask that if, for any reason, you must cancel a party booked in one of the four small private dining rooms, the reservation be canceled 48 hours in advance. The cost of the room and a $70.00 server fee will be billed in the event the cancellation is not made.

SPECIAL EVENTS—Unless otherwise stated, we ask that cancellations for special events be made at least 72 hours in advance. 50% of the events’ per person price will be charged if the cancellation is not made. If the number in attendance is fewer than the number confirmed, 50% of the events’ per person price will be charged for the difference.

| 1, 8, 15, 29 | Prix Fixe Dinner, Happy Hour in the Tap Room |
| 2, 9, 16, 23, 30 | Oyster Night, Live Music in the Tap Room |
| 4, 11, 18, 25 | Super Fantastic Sunday Brunch |
| 6, 13, 20, 27 | Prime Rib Buffet Night |
| 7, 14, 21, 28 | Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine |
| 10 | Odyssey Lunch and Lecture* |
| 14 | Birthday Night* |
| 15 | Club’s Book Circle* |
| 20 | Lunch & Lecture* |
| 22 | Thanksgiving* |
| 28 | Lobster Night* |
### December 2018

#### SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

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### Hours of Operation

**MAIN DINING ROOM**

- **LUNCH**
  - Tuesday through Saturday, 12:00–2:00 pm
- **DINNER**
  - Tuesday through Thursday, 6:00–8:00 pm
  - Friday and Saturday, 6:00–9:00 pm
- **BRUNCH**
  - 11:30 am–2:00 pm

**TAP ROOM**

- **Tuesday through Thursday,** 5:30–8:00 pm
- **Friday and Saturday,** 6:30–9:00 pm

**OFFICE**

- **Monday,** 9:00–4:00 pm
- **Tuesday through Friday,** 9:00–5:00 pm

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1. Trim the Tree
2. **2, 9, 23, 30** Super Fantastic Sunday Brunch
3. **2** Annual Meeting
4. **4, 11, 18** Prime Rib Buffet
5. **5, 12, 19** Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine
6. **5** Birthday Night*
7. **7, 14, 21, 28** Oyster Night, Live Music in the Tap Room
8. **8** Breakfast with Santa*
9. **13** Christmas Family Night*
10. **16** Christmas Brunch*
11. **18** Lunch & Lecture*
12. **24** Christmas Eve*
13. **25, 26** Club closed for Holiday
14. **27** Club closed for Dinner, Employee Holiday Party
15. **31** New Year’s Eve*
16. **1/1/19** New Year’s Day Brunch*
Travieso Family

Razaliya Gabidullina, Roksana Gabidullina, Robert Marion, Marya Zeigler, Shohida Umarovs

Ellis Platt (center) with her son and daughter

Sharlimar, Donnice Brown, Allana Murray

Jackie Kraft celebrating her birthday

Mr. & Mrs. Hersperger celebrating his 70th birthday

Richard and Kane Scholz